

Oven-Roasted, Seasoned Ground Beef for Mexican Flavor Profile

Preheat oven to 425 degrees

Yield: 300 - 2 oz servings
Crediting: 3 oz = 2 oz Equivalent M/MA

INGREDIENTS:

50 lbs Ground Beef - 15% Fat

1.5 c. Ground Cumin
1.5 c. Granulated Garlic
1.5 c. Mild Chile Powder
1 c. Onion Powder
1 c. Whole Dry Oregano
1 c. Ground Black Pepper

1 c. Salt (1 t./pound or 1 c. /per 50 lbs)

METHOD:

- Make the Seasoning mix. The recipe will likely make more than you'll need for 50 lbs but that will depend on your taste and how much seasoning you use per pound. The middle would be 1 oz per lb. Use the multiplier .065/seasoning per pound of meat.
(Ex: 50 meat x .065 = 3.2 oz of seasoning mix by weight.
another Ex: 350 lbs X .065 = 22.75 oz of seasoning mix by weight) Test and taste for yourself!
- **"Smoosh"** about 8 lbs of ground meat out onto six unlined sheet pans in a shallow layer.
- **"Season"** with the desired amount of seasoning mix evenly over each pan.
- **"Salt"** based in the calculation per pound.
- **"Sear"** by Roasting by, Placing seasoned meat trays into preheated, **hot** oven.
 - When working the ovens,
 - Be prepared:
 - Get In and Out quickly, and
 - Add a Little More Heat if stuffing the oven full (more than three pans – crank it to 425 or 450)
- Roast for 10 minutes, check and rotate as necessary (quickly in and out!).
- Roast about 10 more minutes or until 155 degrees internal temp is reached. Check in several places. Thickest looking spots being most important.
- Remove pans from oven and chop meat with a bench scraper into smaller pieces.
- Drain each pan in colander to eliminate fat.
- Taste and adjust seasoning and crumble size as necessary.
- Transfer to Hotel pans.
- Hot hold for service.
- Always finish off menu components as close to service-time as possible.
 - **Remember:** No food has ever benefited from hot holding.